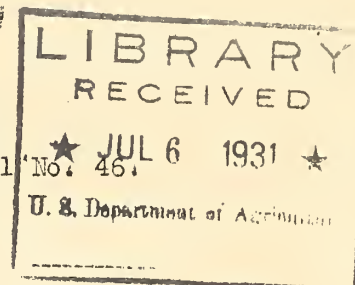
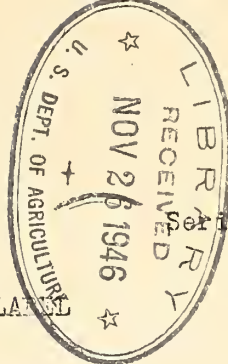


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Excerpt from a radio talk by  
W. W. Vincent, chief, western district,  
Food and Drug Administration, U. S.  
Department of Agriculture, broadcast  
through KGO, San Francisco, and associated  
N.B.C. stations, June 25, 1931.



## HOW TO READ THE LABEL

### Dried Fruits

This dried-fruit business is a huge business. Many thousands of growers are interested in the production of dried fruits and the tonnage produced is enormous. The average crop of California raisins for the past fifteen years has totalled slightly in excess of 200,000 tons. That's 400,000,000 pounds per season, or in excess of 3.3 pounds for every man, woman and child in the United States. Dried figs, raisins, apples and currants rank high in importance in this trade.

All dried figs are sun dried. The Black fig or Black Mission has a flavor peculiarly its own, is black in color, of medium thin skin, and of relatively small size. The Smyrna fig as imported, or the Calimyrna as produced in California, is a meaty fig, rather thin skinned and of large size. The Adriatic or White Adriatic is less meaty than the Smyrna type, generally smaller, and with medium thin skin. Quality in dried figs is represented by size, tenderness of skin, color, plumpness, maturity and physical perfection. Imported figs are usually labeled with the names of countries of production; for example, Portuguese figs, Spanish figs, Turkish figs, and Greek figs. They come to you in various ways, and the following names describe the type of packing - "Pulled," "Layer," "Strings," "Crosses" and "Naturals." The "Layer" figs are split, flattened out and packed in layers, one fig being placed on top of another. "Pulled" figs are those which are pulled or manipulated into squared or oblong shapes. "Strings" are those you see strung upon cords or frequently formed into a circle similar to a string of beads. "Crosses" likewise are strung in a circle, with radii of figs crosswise, similar to spokes in a wheel. "Naturals" are the single dried un-manipulated figs. They are usually sold in bulk.

California figs are graded according to size. The smallest takes the designation "Standard," next largest "Choice," still larger "Extra Choice," then "Fancy" and "Extra Fancy" as applied to the largest or finest. In the East imported figs particularly are usually designated from smallest to largest, respectively, as "Four Crown," "Five Crown," "Six Crown," "Seven Crown," and "Eight Crown." These terms represent the diameter of flattened layer figs, measuring 2, 2-1/4, 2-1/2, 2-3/4 and 3 inches. They also apply those Crown terms to the Pulled figs and in that case they represent the measurement of diameter on the flattened-out basis. It is customary in California to sulphur most of the Adriatic figs, and some of the Calimyrnas are likewise sulphured. If such has been done, you will observe on the label statement a phrase indicating that the product contains sulphur dioxide. Ordinarily, the black figs are not sulphured.

This brings us to raisins. A raisin is a dried grape, but not all dried grapes are considered raisins. The term, "Raisin," is generally applied to those varieties of high sugar content. In this country, more than 95% of

the raisins are made from Muscatel, Malaga, Sultana and Thompson Seedless Grapes. The grapes are harvested at maturity, placed on trays and dried in the sun. They reach you in three styles: Clusters, where still attached to the stems, Seeded, and Seedless. Seeding is done by machinery and after drying. The Seedless raisins that reach you on the market are confined to the California Thompson Seedless variety and the Turkish Sultana Grapes. Cluster raisins are the California Muscatel and Spanish Malagas. California Seeded raisins are generally made from Muscats, although some California Malagas and Feherzagos are likewise seeded. The terms: "One Crown," "Two Crown," "Three Crown" and "Four Crown", as applied to Cluster and Seeded raisins, designate their size, the "Three" and "Four Crown" being the largest. In Seeded raisins the term "Fancy" is applied to the "Four" and "Three Crown," the "Two Crown" being termed "Choice." The smallest, or "One Crown," are sold as such. In the Seedless raisins, "Fancy" and "Choice" always designate relative size. The smallest size are generally sold as "Bakers" or "Midgets" to the wholesale bakery trade. If you read your raisin labels you will sometimes find a declaration of grade and often, in addition, information as to the kind, variety, quantity, whether seedless or seeded, together with the place of production.

Now for evaporated apples, the first of dried fruits. They are artificially dried, in the majority of cases. Frequently, after peeling and before drying, they are dipped in a salt solution. They are practically always subjected to burning sulphur fumes to produce a light colored product. Dried apples come in two forms. One is "quarters," that is, the quartered and dried apple after peeling and coring. The other class is "rings" or "slices," these being generally cut transversely after coring and peeling. Quality in dried apples is represented primarily by color, together with variety, maturity, odor, degree of dryness and absence of defects. From best to poorest, they ordinarily take the designations Fancy, Extra Choice, Choice and Standard, and you may find those designations upon labels. Since moisture is controllable in the manufacture of dried apples, your food authorities limit their moisture content to about 24%.

Dried currants come largely from Greece, and are not the black or red currants common to our gardens. Rather, they are dried grapes and grow on a vine. They are the "raisins of Corinth" you may have heard of. Various qualities of Greek currants are produced and, grading down from the first quality, they are as follows: "Vostizzia," "Patras," "Pyroges" or "Provincial," "Amalias" and "Kalamyos." You may read the word, "Washed," on certain currant labels. That means the dried product has been washed free from extraneous material. Upon currants from Greece and upon figs from Asia Minor - where, formerly insanitary conditions were known to prevail among the packing establishments - attached to each consular invoice accompanying each importation which now reaches these shores, there is an endorsement by our American Consul which indicates that certain prescribed sanitary conditions have been complied with as applied both to the packing establishments and their employees. If the Consul's statement does not accompany the importation, such material does not reach you for consumption. It is excluded from importation by food and drug agents.

Here are some fresh fruit equivalents of the dried fruits you buy:  
 One pound of raisins is equivalent to 4 pounds of the fresh grapes.  
 One pound of dried figs is equivalent to 2 pounds of the fresh.  
 One pound of dried apples is equivalent to 6 pounds of the fresh.  
 One pound of dried apricots is equivalent to 5½ pounds of fresh.  
 One pound of dried peaches or pears is equivalent to 5 pounds of the fresh.  
 One pound of dried prunes is equivalent to 3 pounds of the fresh.